

# Sipp Mack

VINS D'ALSACE

## Gewurztraminer Tradition 2018

AOC Alsace, Alsace, France

A well-balanced Gewurztraminer!



### THE VINTAGE

The exceptional 2018 vintage will be remembered as much for its unusual weather as the care deployed in choosing the best harvest dates.

For the first time in Sipp Mack's history, our harvest began in August with the Crémant grapes and finished 5 weeks later with the grapes for our late harvest wines! Patience was important as we micromanaged harvest dates to ensure the best grape quality. The challenge was successfully met, and the resulting wines are pure, refreshing and beautifully balanced

### TERROIR

calcareous clay soil

### VARIETALS

Gewürztraminer 100%

### SPECIFICATIONS

Alcohol content: 13.5 ABV

### TECHNICAL DATA

Residual Sugar (g/l): 32 g/l

pH: 3.85

Acidity (g/l): 3.73 g/l

### SERVING

Can be kept between 3 and 5 years. The ideal serving temperature is 8-10°C.

### TASTING NOTES

Intense notes of rose and pear fill the nose of this wine. The palate is fresh and balanced. Excellent as an apéritif with fish and poultry tajine, strong cheese.



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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ, SACHEZ APPRÉCIER ET CONSOMMER AVEC MODÉRATION.



Y1D4HE